

WHAT IS CLAIMED IS:

1) A method forming a single phase pelletized dessert product comprising introducing a premix containing a sugar into a body of liquid cryogen and wherein the amount of sugar in the composition of said premix has been reduced sufficiently to raise the melting point of said premix to a temperature above the melting point of a frozen premix containing about 13% to about 17% sugar.

2) The method of claim 1, whereby the fusing point of the pelletized frozen dessert has been raised to a temperature above the fusing point of a frozen premix containing about 13% to about 17% sugar..

3) A method of claim 1, whereby elevating the melting point of the premix and then freezing small individual units of said premix in a cryogen results in raising the melting point and fusing point of the pelletized frozen dessert such that the individuality of the pellets can be maintained at temperatures from about -5 to -35 degrees Celsius or colder.

4) The method according to claim 1 wherein the melting point and the fusing point of the pelletized frozen dessert are raised such that the individuality of the pellets can be maintained at temperatures from about -5 to -35 degrees Celsius.

5) The method according to claim 1 wherein the product in the form of individual pellets may be stored at a temperature of from about -5 to -35 C.

6) The method according to claim 1 where the formulation alteration maintains the desired sweetness level at generally the same level as a premix containing from about 13% to about 17% sugar by the addition of artificial sweeteners.

7) A method of claim 6, whereby the pelletized product can be an ice cream, sorbet, water ice, ice milk, or frozen yogurt

9) A method of claim 1 whereby the pelletized product can be an ice cream, sorbet, water ice, ice milk, or frozen yogurt

10) A method of forming a single phase dessert product containing artificial sweeteners in an amount present to provide a sweetness level that is the equivalent of a composition having about 13% to about 17% sucrose or sucrose equivalent.

11) The method of claim 6, where that artificial sweetener is Sucralose.

12) The method of claim 6, in which the artificial sweetener is Aspartame.

13) The method of claim 6, where the artificial sweetener is a combination of Sucralose and Aspartame.

- 14) The method of claim 6 where the artificial sweetener is a commercially available artificial sweetener.
- 15) The method of claim 6 where other artificial sweeteners can be one or more of the following Sucralose, Aspartame, Saccharin, Acesulfame K and combinations thereof .
- 16) The method of claim 6 where the artificial sweeteners can be those yet to be developed for use as sugar replacements.
- 17) A method according to claim 1 wherein stabilizers in the form of food grade gums are added to a premix such that the structural integrity of an individual frozen pellet formed from said premix is maintained once softening of an individual pellet occurs when in the range of the melting point of the pellet.
- 18) The method of claim 1, wherein the addition of stabilizers inhibits the fusing of pellets when said pellets are at a temperature in the range of their melting point.
- 19) The method of claim 18 where the pelletized frozen dessert product can be served at a thermally safe level without affecting its structural integrity
- 20) The method of claim 19, where the addition of stabilizers inhibits pellet fusing.
- 21) The method of claim 3, wherein the frozen dessert premix has a total sugar content of about 7.5% to 8.5% of the premix, and about .025% to about .075 percent sucralose.
- 22) The method of claim 3, wherein the frozen dessert premix has a total sugar content of about 7.5% to 8.5% of the premix, and about .03% to about .07 percent sucralose
- 23) The method of claim 3, wherein the frozen dessert premix has a total sugar content of about 7.5% to 8.5% of the premix, and about .025% to about .075 percent sucralose
- 24) The method of claim 3, wherein the frozen dessert premix is for an ice cream product requiring additional sweetness and has a total sugar content of about 7.5% to 8.5% of the premix, and about .075% to about .16 percent sucralose
- 25) The method of claim 3, wherein the frozen dessert premix is for an ice cream product requiring additional sweetness and has a total sugar content of about 7.5% to 8.5% of the premix, and from about .09% to about .11% sucralose
- 26) The method of claim 20, whereby stabilizers utilized in the premix for a vanilla ice cream premix are from about .25% to about .60% of the premix.
- 27) The method of claim 20, wherein stabilizers utilized in the premix for a vanilla ice cream premix are from about .35% to about .55% of the premix

- 28) The method of claim 20, wherein stabilizers utilized in the premix for a vanilla ice cream premix are from about .40% to about .50% of the premix
- 29) The method of claim 20, wherein stabilizers utilized in the premix for a chocolate ice cream premix are from about .20% to about .50%
- 30) The method according to claim 20 wherein stabilizers utilized in the premix for a chocolate ice cream premix are from about .30% to about .45%.
- 31) The method according to claim 20 wherein stabilizers utilized in the premix for a chocolate ice cream premix are from about .35% to about .44%.
- 32) A premix for a frozen dessert product comprising at least 10% milk fat, about 9% to 12% non-fat milk solids, about 6% up to about 8.5% sucrose or sucrose equivalency and about .025% to about .075% artificial sweetener said premix resulting in a single phase product when introduced into a cryogen.
- 33) The premix according to claim 32 wherein the artificial sweetener is present in a range from about .03% to about .07%.
- 33) The premix according to claim 32 wherein the artificial sweetener is present in a range from about .04% to about .06%.